

DIPS & SALSA

All made fresh daily & our corn chips are natural blue and yellow corn. They are house fried and gluten free.

CHILI CON QUESO.....16 GV
Our famous blend of cheeses with a hint of chili,served with corn chips.

GUACAMOLE.....18 GV
Traditional Mexican avocado dip served with corn chips.

PICO DE GALLO.....10 GV
Fresh tomato, coriander and jalapeño salsa served with corn chips.

TRES SALSA.....16 GV
Our three favorites; chili con queso, guacamole, pico de gallo served with corn chips.

MEXI LAYER DIP.....14 GV
Frijoles, shredded cheese, pico de gallo, sour cream, guacamole, Jalapeños and olives served with corn chips.

BOCADITOS

HOUSE BAKED BREAD.....9 V
Our own home made chili cheese bread served with chipotle butter.

CHARRED CORN ROUNDS.....9 GV
Fresh whole corn cob BBQ & cut into rounds seasoned w chipotle butter.

CEVICHE.....19 GH
Prawns marinated in lime juice, tomatoes, red onion, cilantro and Jalapeños served with crispy tostada strips.

LAMB EMPANADAS.....18
Homemade corn masa pastry folded with our delicious braised lamb and potatoes served with a creamy jalapeño salsa.

OUR FAMOUS POPPERS.....19 VH
Jalapeño chili’s stuffed with a blend of cheeses, crumbed and deep fried, served with a soothing ranch dipping sauce.

BUFFALO WINGS or CHILI AGAVE HOT WINGS.....17 G
Chicken wings & drumettes floured in corn masa, deep fried and tossed in our delicious chipotle BBQ sauce, or our famous chili & agave HOT sauce served with ranch or blue cheese dipping sauces.

AL PASTOR QUESADILLA.....11 H
Pulled pork and pineapple, cheese folded in a flour tortilla grilled served with a citrus habanero salsa.

VERDE CORN BOLITAS.....10 VH
Aborio rice, creamed corn, tomatillo verde, chili & cheese rolled into balls, deep fried and served with chipotle aioli.

BAMBINO CHIMICHANGAS.....13 V
Flour tortillas folded with chili con carne, deep fried, served with sour cream. (Vegetarian option available)

CALAMARES.....19
Squid tossed in ancho panko crumbs fried served with chipotle aioli.

CHORIZO Y POLLO QUESADILLA.....11
Chorizo, free range chicken, cheese folded in a flour tortilla grilled served with lime crema.

MOLE POLLO STICKS.....15 G
Free range chicken sticks grilled topped with our delicious Mole sauce and sesame seeds.

DIEGO PLANK
Buffalo wings
Chorizo y pollo quesadilla
Shredded beef mini tacos
Lamb empanadas

FRIDA PLANK
Red pepper & feta quesadilla
Verde corn bolitas
Pumpkin and feta tostados
Charred corn rounds

DOS.....21CUATRO.....39

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PLATOS

CHILI CON CARNE CHALUPA.....19.50
Our traditional chili con carne recipe served with rice, iceberg, sour cream and pico de gallo in a crispy tortilla basket.

POLLO Y CAMARONES CHIMICHANGA.....26.90
Free range chicken breast strips, candied bacon, feta, green & red pepper, corn, mushroom, spinach, rolled in a flour tortilla, fried and served with a creamy garlic prawn poblano sauce.

COWBOY CARNE39.90
Its back....350g rib eye fillet with the bone served with garlic mash topped with our delicious creamy mushroom and achiote jalapeño sauce.

SALMON SOFT TACO.....28.90 GH
Grilled salmon fillet, apple slaw, orange and habanero salsa, BBQ black bean, pico de gallo, folded in a flour tortilla, served with fresh salad.

PABLO CRUNCHY SALAD....21.50 VH
Chalupa tortilla bowl, mesculin, charred corn rounds, napolita cactus, avocado, tomato, feta, pepitas tossed in a citrus habanero salsa.
W FREE RANGE CORONA CHICKEN.....27 or CHIPOTLE STEAK.....29

SANTA FE BURGER.....21.50
Our homemade beef burger with candied bacon, our own caramelized onion jam, fresh tomato, lettuce, BBQ sauce and chipotle aioli served with beer battered fries.

NEW MEXICAN PAELLA..... 29.90 G
Chicken, snapper, squid, prawns and chorizo simmered together with arborio rice and medley of vegetables with our smokin’ Santa Fe spice mix served with a flour tortilla.

VERDE PAELLA21.50 VG
Our delicious vegetarian version; seasonal green vegetables, green tomatillo sauce simmered together with arborio rice and our smokin Santa Fe spice mix served with a flour tortilla.

SANTA FE FAMOUS PORK RIBS.....29.90
Fresh pork ribs, slow roasted until tender and basted in your choice of: our home made sauces chipotle BBQ or Hot sauce.
Served with your choice of
* Beer battered fries * Garlic mash * Corn on the cob

MOLE CHICKEN.....29.50 G
Free range chicken breast stuffed with ancho cheddar & corn, smothered in our traditional Mole sauce (chili chocolate nut based sauce) quinoa, cactus and spinach salad.

CHILI RELLENOS24.50 V
Pepper stuffed with quinoa, sweet potato, corn, cilantro, crumbed and fried served with creamy fire roasted red pepper sauce and fresh salad.

NACHOS

BLUE CORN NACHOS.....16 GV
Natural blue and yellow corn chips smothered in our ranchero sauce, black bean and corn salsa, frijoles, cheese and sour cream.

ADD Southwestern chicken or Chili con carne.....21

GRANDE NACHOS.....28 GH
Natural blue and yellow corn chips smothered in our ranchero sauce, chili con carne, jalapeños, olives, pico de gallo, guacamole, black bean corn salsa cheese and sour cream.

FAJITAS

Our signature dish is served sizzling on a hot skillet with a medley of sautéed vegetables. Add salsa, guacamole, sour cream, cheese and our home made Caramelized onion jam, and wrap the whole lot up yourself in flour tortillas. (Ask for corn tortillas for a gluten free option)

CORONA POLLO.....32.90
achiote beer marinated free range chicken breast

CARNE.....35.50
grilled MSA-grade free range sirloin steak

CAMARONES.....36.90
prawns marinated in garlic and chipotle

CORDERO35.50
grilled free range lamb marinated in rosemary

VEDURAS23.90 V
mushrooms & seasonal green vegetables

SALMON
pan seared salmon fillet.....35.90

QUESADILLAS

VEGEDILLA.....21.50 V
Sun dried tortilla filled with pumpkin, mushrooms, fresh spinach, roast capsicum and feta cheese, fresh tomatoes served with pico de gallo salsa, rice and chipotle aioli.

CHIPOTLE CHICKEN.....28.50 H
Spinach tortilla filled with sliced chicken breast, caramelized red onion, feta cheese, fresh spinach and mushrooms, served with achiote rice and a chipotle aioli.

CHILI Y GARLIC PRAWN.....28.90 H
Sun dried tortilla filled with prawns marinated in garlic and chipotle, guacamole, sweet potato, feta, spinach, cheddar, served with achiote rice and pico de gallo.

CORDERO Y JALAPEÑO.....29.90
Spinach tortilla filled with braised lamb, spinach, feta, cheddar, potato, mushrooms served with achiote rice and a creamy jalapeño salsa.

CHILI STEAK.....29.50 H
Flour tortilla filled with chili marinated MSA free range sirloin steak strips, onion, capsicum, mushroom, feta and cheddar served with achiote rice and ranch dressing.

BURRITOS

CHICKEN.....22.50
Flour tortilla rolled up filled with free range chicken strips, pumpkin, spinach, sweet potato, achiote rice, creamy red pepper sauce lime crema and fresh salad.

PRAWN.....26.90 H
Flour tortilla rolled up filled with garlic prawns, roast sweet potato, spinach, achiote rice,verde sauce, mango citrus habanero salsa, lime crema and fresh salad.

STEAK.....25.90
Flour tortilla rolled up with MSA grade free range sirloin steak strips, achiote rice, sliced mushroom and spinach with our tres queso chipotle sauce, lime crema and fresh salad.

LAMB.....29.90 H
Flour tortilla rolled up with free range lamb strips marinated in rosemary, mushrooms, red onion, tomatoes, spinach and achiote rice with our creamy mushroom and jalapeño achiote sauce, lime crema and fresh salad.

TRADICIONALS

BURRITO flour tortilla with your choice of traditional ranchero sauce or our green chili verde sauce, both topped with cheese and served with sour cream.....19

ENCHILADAS 2 corn tortillas (gluten free)with your choice of traditional ranchero sauce or green chili verde sauce, both topped with cheese and served with sour cream.....18

TACOS 2 hard shell corn tortillas (gluten free).....14
Ask for it HOT if you dare!

CHOOSE YOUR FLAVOUR:
SOUTHWESTERN SPICED CHICKEN
BRAISED BEEF
FRIJOLES AND RICE V
CHILI CON CARNE
PULLED PORK

ROJO COMBO.....28.50 V
Chicken enchilada, chili con carne burrito, beef taco, frijoles & rice topped with sour cream. (Vegetarian option available)

VERDE COMBO.....28.50 V
Pulled pork enchilada, verde chicken burrito, chili con carne taco, frijoles & rice topped with sour cream. (Vegetarian option available)

CASERO

(our homemade sauces & salsas)

Side salad.....5
Quinoa salad.....5
Refried frijoles.....3
Pico de gallo.....4
Chipotle aioli.....3
Garlic mash.....4
BYAO (mums recipe "Burn Your Ass Off").....4.5
Mole sauce (choc,chili nut sauce).....4.5
Corn & lime salsa.....4.5
Blue cheese dipping sauce.....4
Orange & habanero salsa.....4.5
Verde green sauce.....3
Creamy jalapeño salsa.....4.5
Lime crema.....3
BBQ homemade sauce.....3
Chipotle butter.....2
Fire roasted red pepper sauce.....4

EL LADO

(on the side)

Jalapeños.....3
Guacamole.....6
Sour cream.....3
Cheese.....3
Flour tortillas.....2
Corn tortillas.....2.5
Fajita side plate.....8
Achiote rice.....2
Beer battered Fries.....4
Corn chips.....4
Tomato sauce.....2

DIETARY GUIDE

VEGETARIAN V
CHILI HOT & SPICY H
GLUTEN FREE G

Please talk to our friendly wait staff if you have any dietary requirements. They will speak to the chefs, who will be happy to cook something for you!

EL POSTRE

CHOCOLATE TACO12

Chocolate flour tortilla filled with vanilla ice cream, drizzled with our home made chocolate sauce strawberries and whipped cream.

SIZZLING CHOCOLATE BROWNIE.....14

Our famous brownie recipe covered in hot chocolate sauce, vanilla ice cream served on a sizzling skillet..... Go on...be naughty!

CHURROS.....14

Traditional Mexican fried dough tossed in cinnamon sugar, served with our home made chocolate dipping sauce, vanilla ice cream, whipped cream and flaked almonds.

PINA COLADA EMPANADAS.....14 G

Homemade empanadas filled with pina colada baked served with vanilla icecream.

LA PALETA.....5

Local hand made ice treats inspired by traditional Mexican paletarias. La Paleta uses all natural ingredients with an emphasis on seasonal produce and quirky flavours.

ROCKY ROAD ICECREAM SANDWICH.....15 G

Homemade almond meal granita biscuit, our own rocky road ice cream topped with shaved Mexican Ibarro chocolate.

SANTA FE SAMPLER PLANK.....21

All the favourites served on a huge wood plank for you to enjoy with your amigos.....muy buena!

CAFÉ Y TÉ

Cappuccino.....4

Flat white.....3.5

Long black.....3

Latte.....4.5

Chai latte.....4.5

Espresso.....3

Short mac.....3.5

Long mac.....5

Hot chocolate.....6

Earl grey tea.....3

English breakfast tea.....3

Chamomile tea3.5

Peppermint tea3.5

Rose hip tea.....3.5

Green tea.....3.5

Mexican hot chocolate.....6.5

Made with imported Mexican Ibarra chocolate

Liqueur coffee.....9

Milkshakes (flavours galore!).....6.5

Iced chocolate.....6.5

Iced coffee.....6.5

Lemon lime & bitters.....4.5

Soft drinks.....3.5

MARGARITA MONDAYS

FREE MARGARITA WITH EVERY MAIN MEAL PURCHASED*

TACO TUESDAYS

\$3 TACOS ALL DAY \$5 CORONAS*

WILD WEDNESDAYS

OUR FAMOUS BBQ RIBS ONLY \$20 *

HOT WINGS THURSDAYS

1 KILO BUCKET OF OUR FAMOUS BUFFALO HOT WINGS \$20

HAPPY HOUR 6-7PM EVERY NIGHT

BUY ONE COCKTAIL OR MARGARITA & RECEIVE THE SAME DRINK FOR FREE *

* CONDITIONS APPLY

PLEASE NOTE

NO VOUCHERS VALID ON SPECIALS
NO SEPARATE BILLING
ALL PRICES GST-INCLUSIVE
3.5 % SURCHARGE ON AMEX & DINERS

Santa Fe

RESTAURANT

& TEQUILA LOUNGE FUNCTION ROOM

INGREDIENTS & DESCRIPTIONS

ACHIOTE- or annatto seed from an evergreen tree it is used to add colour (bright red) and a little bit of flavour (earthy peppery)

AGAVE SYRUP- from the agave plant that produces tequila we use the sugar syrup called agave its delicious like honey.

BOCADITOS- small bites to share.

BURRITO- a white flour tortilla, filled with meat, and rolled, it is served smothered with green or red chili sauce and melted cheese.

CHALUPA- a corn tortilla, fried into a bowl shape.

CHIMICHANGA- deep fried tortilla filled with a meat or vegetables.

CHIPOTLE- is a smoked dried jalapeño.

CHORIZO- is a spicy dried pork meat.

ENCHILADA- corn tortillas filled with meat, they are rolled, and covered with red or green chili sauce and cheese.

FRIJOLES - is Spanish for beans we use a mix of black bean and kidney beans to make our frijoles.

HABANERO- a very hot chili
Jalapeño small chill ranges in heat, stuffed with cheeses and crumbed jalapeño poppers.

MOLE- is a Mexican sauce there is many varieties (green, yellow, black) all moles are a very complex mix of over 12 ingredients our Mole is a chocolate chili Mole sauce.

POBLANO- t ype of chili

PLATOS- plates our big main courses.

QUESO- cheeses.

QUESADILLA- flour tortillas grilled flat with fillings and cheese.

ROJO- red sauce or ranchero tomato capsicum sauce.

TORTILLAS- a flat bread made predominantly either of unbleached white wheat flour or of cornmeal.

TOMATILLOS- related to the gooseberry is like a green tomato, originated in Mexico

VERDE- green sauce, tomatillos and green capsicum sauce

MENU

HERE AT SANTA FE WE HAVE DESIGNED OUR MENU TO REFLECT THE MELTING HOT POT THAT IS SANTA FE NEW MEXICO.

CREATING DELICIOUS FLAVOURS THAT MELT TOGETHER SPANISH, SOUTH WEST AMERICAN AND MEXICAN CUISINES TO GIVE YOU PERTH'S ONE AND ONLY SANTA FE.

ALL OUR SAUCES, SALSA'S AND INGREDIENTS ARE PREPARED FRESH DAILY USING OUR OWN HOMEMADE RECIPES.

AT SANTA FE WE SOURCE QUALITY LOCAL AND IMPORTED MEXICAN PRODUCTS TO ENSURE FRESHNESS & AUTHENTICITY.

WE HAVE THE BIGGEST SELECTION OF TEQUILAS IN PERTH ALONG WITH OUR MARGARITA'S & COCKTAIL'S YOU WILL SURE TO HAVE A FIESTA HERE AT THE SANTA FE RESTAURANT & TEQUILA LOUNGE FUNCTION ROOM!

BUEN PROVECHO !